Garam Masala Icecream:-

This is truly an underdog ice cream flavor. Unique and unexpected, the aromatic flavors of Garam Masala marry perfectly with heavy cream and vanilla.

Submitted by: Joe from Chicago, United States  
Yield: 1 Quart

Basil Mint Icecream: Basil Mint Ice Cream – Made with fresh herbs and all natural ingredients, this simple ice cream puts store-bought varieties to shame.

Ingredients

* 2 ounces basil
* 1 ounce mint
* 1 1/2 cups heavy cream
* 1/2 cup whole milk
* 6 large egg yolks

Hibiscus & Tulsi Herbal Sorbet

* This dairy- and egg-free frozen treat is rich, creamy, and exploding with flavor! When I first created this recipe, my kids kept orbiting the ice cream maker, spoons in hand, snitching tastes even before it was fully churned. It’s that good. And it couldn’t be easier to make. The base is simply a strong, sweetened herbal tea or infusion. Strain, chill, churn, and enjoy!

## Chamomile & Lavender Ice Cream

* Rich, decadent, herb-infused ice cream is a treat like none other. We took our favorite basic homemade ice cream recipe, then slowly infused it with a couple of our most appreciated herbs. The result is sublime. Dairy free? Replace the heavy cream and whole milk with full-fat canned coconut milk. The results are equally delicious!

**Creamy IceCream Pumpkin:-**

This Creamy Pumpkin Ice Cream is made with 6 ingredients and is packed with fresh pumpkin and cinnamon. Homemade dairy free pumpkin ice cream is the perfect frozen treat for late summer and early fall days.

**Mango-IceCream:-**

Summer means mangoes which also means a lot of tasty dishes. Here's how to make delicious mango ice cream at home without an ice cream maker. With a blend of mangoes, cream and milk, create some magic this summer!

* 1 cup milk
* 3 cups cream
* 1 cup mango - pureed
* 1 cup mango - chopped fine
* 1 Tbsp custard powder
* 1 Tbsp vanilla
* 360 gm (1 cup) sugar

**Chiku-icecream:-**

Chiku milkshakes are yummy, but chiku ice cream is even better! This dessert is a simple summertime indulgence that you are sure to love. You need only 5 ingredients to make it.

* 10 chikus (sapota/ sapodilla)
* 1/2 Cup fresh cream
* 1 Cup sugar
* 300 Ml milk (full fat)
* 1/2 Cup milk powder

**Papaya Ice Cream Recipe**: Papaya ice cream is a summertime treat that is refreshing and delicious. The fresh orange-coloured fruit lends the ice cream a unique flavour. This is the basic recipe - you can add other ingredients such as vanilla, dates or even other fruits.

**Apple-IceCream:-**

This ice cream tastes just like a slice of apple pie a la mode. The wonderful textures from soft, cooked cinnamon apples and crispy cookies make it a pleasure to eat, and it’s easy to make in your ice cream machine.

Fruit-icecream

[**https://food.ndtv.com/recipe-apple-ice-cream-957270**](https://food.ndtv.com/recipe-apple-ice-cream-957270)

**6 in one Fresh Icecream:-**

**6 in one Fresh Icecream include combination of 2 chocolate icecream, 1 Chochip Vanilla and a ChocoChip Cookie icecream. Also strawberry and butterscotch icecream added with it.**

**French Style ButterScotch Icecream:-**

**It has been inspired by French style making, and it includes**

**Vanilla Icecream:-**

Sweet Scoops Vanilla Ice Cream is made with fine cream and vanilla. It is a timeless and heavenly vanilla ice cream. Enjoy the smooth vanilla flavoured ice cream. It is a rich and creamy vanilla ice cream. It has the right amount of vanilla flavour. It is made from the finest vanilla and cream. It is super-rich and creamy with the right balance of butterscotch. It helps in reducing the levels of stress in the body. It also helps in relaxing the nervous system.